

## Thai Prawn and Pineapple Curry Recipe

### Ingredients:

- Prawns – 300 gms, shelled
- Pineapple – 200 gms, cut into chunks
- Thai Green Curry Paste – 100 gms
- Fish Sauce – 25 ml
- Coconut Milk – 350 ml
- Chicken Stock – 200 ml
- Bamboo Shoots – 200 gms, sliced
- Coriander Leaves – handful, chopped
- Lime Wedges to serve
- Kaffir Lime Leaves – 5, torn



### Method:

- Heat a large pan over medium flame.
- Add the curry paste and 1 cup of water.
- Simmer for 2 to 3 minutes.
- Add the fish sauce and stir well.
- After a minute, add the coconut milk and chicken stock.
- Bring to a boil.
- Add the bamboo shoots, pineapple and lime leaves.
- Cook for 10 to 15 minutes.
- Add prawns and coriander leaves.
- Stir to mix well and simmer for 5 minutes.
- Serve with rice and lime wedges.